G2625, G2925, G21225
G21525 and G21825 CHARGRILLS

G2625B, G2925B, G21225B
G21525B and G21825B CHARGRILLS

USERS INSTRUCTIONS

SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - LIGHTING and OPERATIONS

SECTION 3 - COOKING HINTS

SECTION 4 - CLEANING and MAINTENANCE

These appliances have been CE-marked on the basis of compliance with the Gas Appliance Directive, for the Countries, Gas Types and Pressures as stated on the Data Plate.

These appliances MUST BE installed by a qualified person in compliance with the INSTALLATION AND SERVICING INSTRUCTIONS and National Regulations in force at the time. Particular attention MUST be paid to the following:

Gas Safety (Installation & Use) Regulations

Health and Safety at Work Act

Furthermore, if a need arises to convert the appliance for use with another gas, a qualified person must be consulted. Those parts which have been protected by the manufacturer MUST NOT be adjusted by the User.

Users should be conversant with the appropriate provisions of the Fire Precautions Act and the requirements of the Gas Safety Regulations. In particular, the need for regular servicing by a competent person to ensure the continued safe and efficient performance of the Appliance.

WARNING - TO PREVENT SHOCKS, ALL APPLIANCES WHETHER GAS OR ELECTRIC, MUST BE EARTHED

Upon receipt of the User's Instruction manual, the installer should instruct the responsible person(s) of the correct operation and maintenance of the Appliance.

This equipment is ONLY FOR PROFESSIONAL USE, and shall be operated by QUALIFIED persons. It is the responsibility of the Supervisor or equivalent to ensure that users wear SUITABLE PROTECTIVE CLOTHING and to draw attention to the fact that, some parts will, by necessity, become VERY HOT and will cause burns if touched accidentally.

WEEE Directive Registration No. WEE/DC0059TT/PRO

At end of unit life, dispose of appliance and any replacement parts in a safe manner, via a licenced waste handler.

Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

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T100565 Ref. 7

SECTION 1 - GENERAL DESCRIPTION

The chargrills, part of the Dominator Series, are supplied on a stand. They can also be installed upon a counter or table using a bench mounting kit supplied by Falcon.

G2625, G2925, G21225, G21525 and G21825 chargrills are controlled by a combined on/off tap and flame failure device. Standard burner ignition is by pilot, lit manually using a hand held gas lighter.

G2625B, G2925B, G21225B, G21525B and G21825B chargrills are controlled by a combined on/off tap and flame failure device. Standard burner ignition is by pilot, lit by piezo ignition. Back-up ignition is by gas lighter.

The control tap(s) on all models have indented positions for HIGH (large flame) and LOW (small flame).

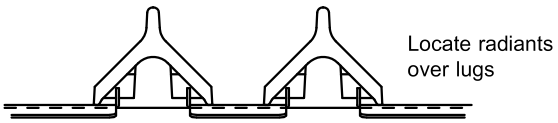

Figure 1 - Radiant Positions

SECTION 2 - LIGHTING and OPERATIONS

2.1 SETTING THE RADIANTS

Before using unit each day, ensure radiants are set in the proper positions as shown above. If radiants are not in position shown, branding iron temperatures will not be spread evenly over cooking area. To reposition a radiant, simply remove irons and adjust to ensure radiants are positioned correctly. See Figure 1.

2.2 BRANDING IRONS

Brander bars are fitted in sets of six (600mm), nine (900mm), twelve (1200mm), fifteen (1500mm) and eightteen (1800mm).

Bars have integral drain channels on both sides and are reversible. Lifting tool is supplied to reverse bars if required.

2.3 GRIDDLE PLATE ACCESSORY

Ensure plate is located in position before lighting.

The plate may require to be oiled before use with some food items.

The unit has been tested to ensure optimum safety and performance is achieved using just one griddle plate. As with all equipment, optimum performance will depend upon food type, quality and quantity with cooking times adjusted to suit.

2.4 LIGHTING THE BURNERS

2.4.1 Manual Ignition of Pilot (All Models)

See Figures 2, 3, 4, 5, 6 and 7. Proceed as follows:

a) Push tap in and turn anti-clockwise to pilot position.

b) Hold tap fully in. Insert hand-held gas lighter in hole relative to tap being operated. Repeat procedure until pilot flame ignites.

c) When pilot is lit, continue to hold tap fully in for 20 seconds before release. If pilot goes out, wait 3 minutes and repeat from (b).

d) Repeat for remaining burners using other ports and respective gas taps.

2.4.2 G2625, G2925, G21225, G21525, G21825 "B" Models - Piezo Ignition

a) Push tap in and turn anti-clockwise to pilot position.

b) Hold tap fully in and press igniter button.

c) Observe, through the slots, that pilot is lit.

d) If not, press ignition button repeatedly until pilot does light.

e) When pilot is lit, continue to hold tap fully in for 20 seconds before release. If pilot goes out, wait 3 minutes and repeat from (b).

f) Repeat for remaining burners using other ports and respective gas taps.

If piezo igniter is non-functional, then back up ignition is achieved by manual ignition (See 2.4.1).

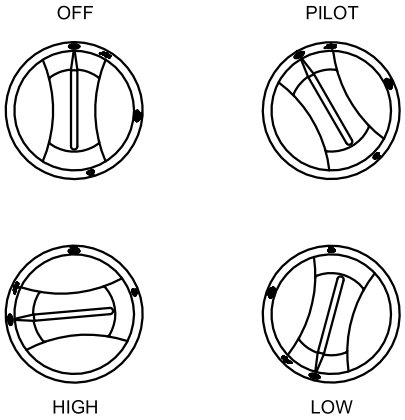

Figure 2 - Control Knob Details

2.4.3 Lighting of Main Burner

a) When pilot is established, push tap in and turn anti-clockwise to HIGH position: (large symbol) to light burner.

b) The tap can be adjusted between HIGH and LOW depending upon requirements.

If a burner extinguishes intentionally or otherwise, NO ATTEMPT to re-light it should be made until at least 3 minutes have elapsed.

2.5 TURNING THE BURNER OFF

Refer to Figure 2. Proceed as follows -

For Short Periods

To turn off burner leaving pilot lit, push in knob and turn it clockwise to pilot position.

For Long Periods e.g. Overnight

To turn off burner and pilot, push in knob and turn clockwise to OFF position.

Note

Every turn of the tap has to be preceded by control being pushed in.

Safety Precautions

A stopcock must be fitted in pipe which supplies gas to appliance. The user must be familiar with the location and operation of this to enable gas to be turned OFF in an emergency.

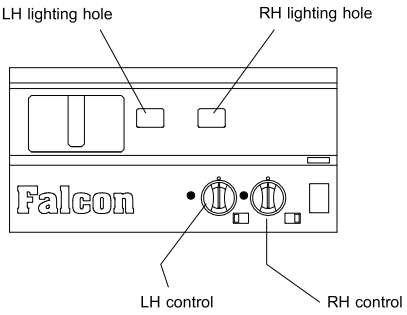

Figure 3 - G2625 Panel Layout

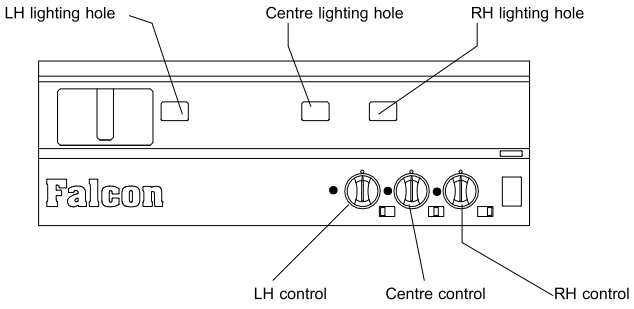

Figure 4 - G2925 Panel Layout

- denotes spark ignition button (B models only)

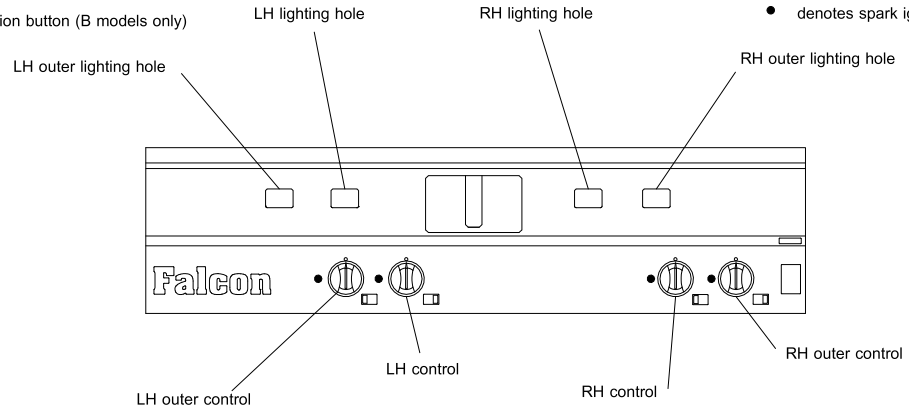

Figure 5 - G21225 Panel Layout

- denotes spark ignition button (B models only)

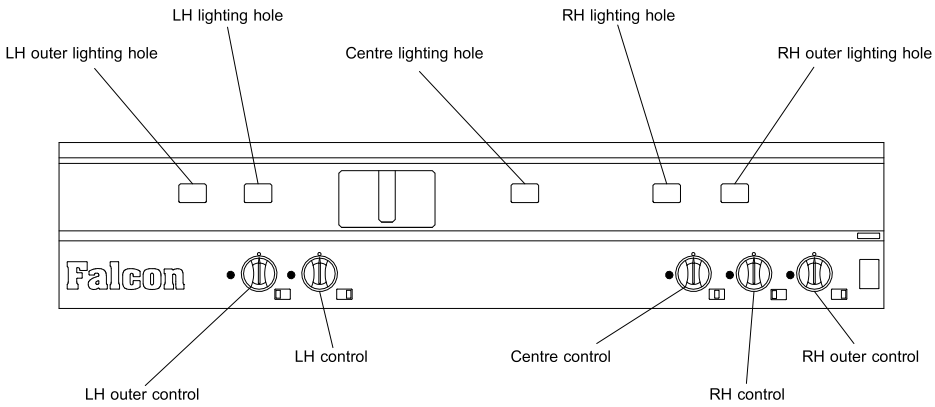

Figure 6 - G21525 Panel Layout

- denotes spark ignition button (B models only)

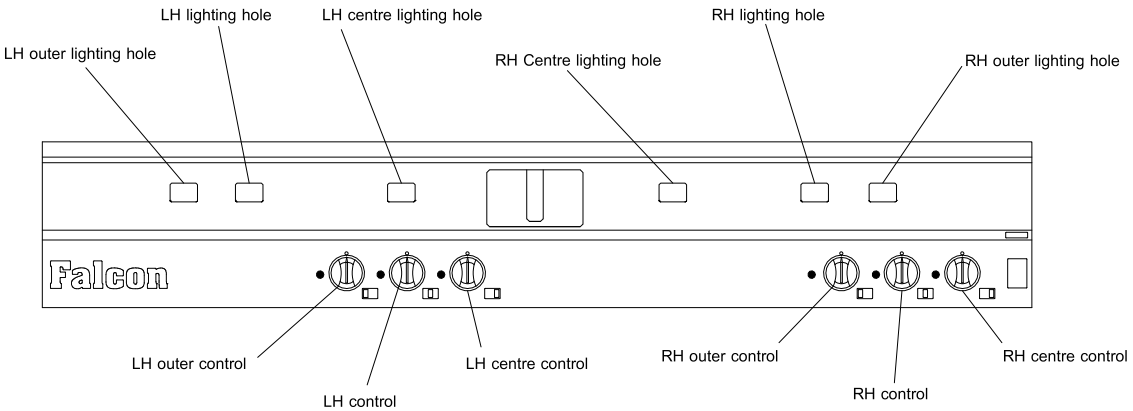

Figure 7 - G21825 Panel Layout

- denotes spark ignition button (B models only)

SECTION 3 - COOKING HINTS

When cooking, the operator has three options which can effect the cooking performance of the food. These are:-

Temperature Setting

HIGH (maximum power) to LOW (minimum power)

Position of Branding Bars

The rear of the bars can be set low or can be raised to rest on ledge located approximately 50mm above low position.

Branding Pattern Design

Both sides have a continuous bar with a branding design of approximately 2mm wide.

These three options are very much based on personal preference.

The cooking chart that follows should be consulted as a guide only. Timings will vary due to a number of variances, these include:-

Cut of meat, size and weight of portion, fat content of food, food temperature, temperature setting and personal opinion.

When bar height has been decided, these can be safely moved by using grip tool provided. It is good practice to locate bars at preferred position before lighting burners. This will avoid them having to be moved when they are extremely hot.

The cooler area at the front is an ideal resting place for food to be held prior to serving.

This section is cool enough to arrest the cooking process yet hot enough to keep food palatable.

It is always best to preheat bars using HIGH flame (maximum) setting for 30 minutes. Once heated, controls may be turned down if preferred.

We recommend cooking the majority of foodstuff at HIGH flame setting in low branding bar position.

During quiet periods, unit can be turned down to LOW flame or pilot settings.

Chargrilling is a dry method of cooking.

Due to excessive dry heat, certain types of food are particularly suitable for chargrilling. Some foodstuffs may benefit from being marinated prior to being cooked. Some form of lubrication is required as the majority of food will stick to the branding bars.

There are TWO choices:-

Lightly oil bars or **lightly oil the foodstuff.**

The radiant system eliminates unnecessary emission of smoke. However, some users may prefer to create a "*front of house*" theatre effect. This can be achieved by using a little extra oil or marinade.

However such a practice is discouraged, food cooked using this method with extra flames will look burned. It will also have an unpleasant acidic taste.

Beef	APPROXIMATE WEIGHT	TIME IN MINUTES
Sirloin Steak	150g	7
Fillet Steak	150g	8
Rump Steak	150g	8 - 9
T-Bone Steak	400g	15

Lamb	APPROXIMATE WEIGHT	TIME IN MINUTES
Loin Chop	140g	12
Noisettes	80g	4 - 5
Fillet	110g	5 - 6
Cutlet	110g	8

Pork	APPROXIMATE WEIGHT	TIME IN MINUTES
Chop	160g	14
Gammon Steak	150g	8 - 9
Bacon Rasher	30g	2

Chicken	APPROXIMATE WEIGHT	TIME IN MINUTES
Half Poussin	120g	18 - 20
Supreme (off the bone)	145g	10
Leg (off the bone)	110g	8 - 9

Offal	APPROXIMATE WEIGHT	TIME IN MINUTES
Lamb's Liver	80g	3 - 4
Lamb's Kidney	70g	5 - 6

Fish	APPROXIMATE WEIGHT	TIME IN MINUTES
Salmon Steak	150g	8
Rainbow Trout	180g	8
Halibut Steak	170g	9
Monkfish Tail	150g	8

Miscellaneous	APPROXIMATE WEIGHT	TIME IN MINUTES
Burgers	100g	9
Kebabs	150g	8
Mushrooms	20g	3
Quarter Peppers	30g	4 - 5

SECTION 4 - CLEANING and MAINTENANCE

Dismantle, clean and re-assemble as follows -

Turn unit OFF and allow to cool.

Remove the following components in this order,

Description	No. Off
Grid Bars (G2625/G2625B)	6
Grid Bars (G2925/G2925B)	9
Grid Bars (G21225/G21225B)	12
Grid Bars (G21525/G21525B)	15
Grid Bars (G21825/G21825B)	18
Radiants (G2625/G2625B)	4
Radiants (G2925/G2925B)	6
Radiants (G21225/G21225B)	8
Radiants (G21525/G21525B)	10
Radiants (G21825/G21825B)	12
Splash Guard	1

These may now be cleaned in a sink.

Facia, dials, handles, flue, splashback and sides must also be cleaned at regular intervals.

1. Turn unit OFF and allow to cool down.
2. When cold, remove brander bars. Also remove griddle plate if fitted.
3. Remove excess burnt-on food particles using scraper supplied.
4. Remove any remaining debris from grooves using a damp cloth.
5. Dry thoroughly and brush lightly with vegetable oil to prevent rusting.
6. Remove metal surround. This can be washed using hot soapy water and a scouring pad.
7. Remove pyramid radiants. Clean in sink as Item 6.
8. Remove jug and front drip tray and wash in sink.
9. The burners can be cleaned by wiping them with a damp cloth.
10. The internal area may require occasional cleaning using a chemical spray. If so, spray affected area and leave for recommended duration.
11. Clean away chemical cleaner and debris using a damp cloth.
12. Drip tray can now be removed by pulling it forwards. Remove foil. Wash drip tray in sink. Dry thoroughly, re-line with foil and replace tray.

SPARES

When ordering spares, please quote the following information:-

Appliance type

Serial Number, Gas Type

This information can be found on the data plate located at rear of unit. An appliance identity label is provided on front frame.